

Of Interest to Every Woman

Edited by Martha Westover

The Great Trials of History

TRIAL OF BENJAMIN DISRAELI.

The ancient Court of King's Bench has been the scene of many remarkable historical trials, but it has been rarely that the "criminal" was afterwards loaded with honors, and in but one instance succeeded to the Prime Ministry. But such a thing happened in the reign of Queen Victoria. Benjamin Disraeli (or D'Israeli, as it was then spelt), then member for Maidstone, was the defendant.

In 1837 Disraeli was thirty-two years of age, and although he had made four attempts, he failed to get into Parliament. At last his luck changed and, together with Mr. Wyndham Lewis, he was returned as a Conservative member for Maidstone.

Disraeli made his famous but unsuccessful speech during the autumn session, which was convened for the purpose of voting a civil list for the young Queen Victoria, and his exaggerated language and fantastic appearance were bound to insure a fiasco. Let us read what has been written by a reporter:

"The impudence of the House would not allow the honorable member to finish his speech, and during the latter part of the time he was on his legs, he was so much interrupted that it was impossible to hear what he had to say."

Within a few months from the delivery of this maiden speech, Wyndham Lewis, Disraeli's colleague, died. At the election by this rendered necessary the Conservative candidate, John Minto, Fector, headed the poll. But a petition was presented against his return, and when it came up for hearing, Mr. Austin, C. C., who was counsel for the defense, seemed to have acted with perfect propriety in his opening speech. But it was made to appear from a report of it in an evening paper that he had accused Disraeli of having, in the 1837 election, bribed the constituency to return him. This was copied next morning into the London papers, and thence found its way into the provincial press.

The chairman of the committee, who

was rather deaf, and very mischievous, when asked by Disraeli if the report of Austin's speech was true, replied in the affirmative.

As a matter of fact, Austin had made no charge against Disraeli at all, but Disraeli had misled the latter as to what had taken place. Late that night Disraeli wrote a letter and sent it to all the members in part as follows:

"I therefore beg that the statement of Mr. Austin was false, and inasmuch as he never attempted to substantiate it, I conclude that it was on his side but the blustering artifice of a rhetorical herring, avoiding himself of the vile license of a loose-tongued lawyer, not only to make a statement that was false, but to make it with a consciousness of its falseness."

The paragraph quoted was a libel on Austin, who did not bring action for damages, but applied for a criminal information to be tried in the Court of King's Bench. The court was convened on November 25 to witness the trial of the handsome novelist and M. P. who had challenged O'Connell to a duel and was the special protegee of Lord Russell.

The first Lord Denham presided on the bench, and the prosecutors were Campbell, Pollock and Fullett. Campbell, in addressing the judges, denied entirely that Austin had exceeded very adversely on Disraeli not having made such apology as Austin might have received, and that Austin wished to leave the matter entirely in the hands of the court.

Disraeli, having admitted his trespass, pleaded for leniency. He confessed he was mistaken and felt pain and mortification, inasmuch as he had wounded the feelings of an honorable and learned man who had not attempted to injure him. He thought that the apology he offered was under the circumstances, such as a gentleman should make, and with which the offended party should be cheerfully content.

Disraeli, having consulted, said that Disraeli, in his address, had made it seem to them that he had no desire to injure the feelings of Mrs. Austin, and had, in their opinion, made an apology, which, in their lordships' thought, was satisfactory. Mr. Austin was satisfied.

To this Lord Denham remarked: "Then I understand you to say that the consequences of the satisfactory terms of this apology you do not feel called upon to pray for judgment upon the defendant, provided we think we can, with any degree of propriety, pass over his offense unpunished, such as the Attorney-General having replied in the affirmative, said that it was to the satisfaction of the court that the matter should rest on reparation and apology, and that it should be considered at an end."

And so the matter ended as tersely as the report in the Times to the effect that "Mr. Disraeli then withdrew."

Be Beautiful



"Relax often," says Gail Kane.

Gain Strength and Force Through Repose of Manner

By ABIGAIL MOORE.

Power lies in the best direction of force, and the best direction of force lies in the least resistance of natural laws. Each of our muscles is balanced by an opposing one, and this balance must be preserved if we are to keep ourselves in a normal state.

Back of every motion there ought to be repose. Watch a cat, a dog, a bird, a fish, as they move. They are not tense, and you can feel that it has by instinct measured just the amount of force to be used. Watch animals in repose. They are perfectly relaxed,

and the muscles, not a few, but all of them, are entirely free, and because this is so, the animal is storing up energy and force to be used in action.

Human beings, instead of obeying the natural instinct to use only the muscles needed for an effort and of relaxing all the muscles when occasion permits, keep up a continual and unequal strain. It is not the use but the misuse of force that works harm. Using force in a way to keep from misusing it is to watch ourselves that it is not misdirected. This is no arduous task, but a matter of habit.

First of all learn to relax. Emulate the cat and the baby in repose. Rest when you rest and understand that by so doing you are storing up energy. The following exercises will help you acquire the power of relaxation.

I. Stand in a space clear of obstacles. Raise one arm high over the head. Let all the force suddenly go out of it so that it drops. Repeat with the other arm and then with both arms at once, allowing the hands to fall absolutely as they will.

II. Allow the upper part of the body to collapse, hands and whole torso limp. III. Sit erect and allow the head to drop forward, then allow it to roll (mind you, do not roll it) around on the shoulders much as you would roll a marble around on a board.

IV. Allow the head to drop forward, then back.

V. Lie flat on the floor. Thrust one foot high in the air, then relax it. All the rest of the body to go out of it so that it falls limply. Repeat with other foot, then both.

VI. Stand erect; then "crumple up." Practice these exercises till you can let go any joint in the body. As you feel yourself acquiring the power to relax you will feel increased ability to direct your force. Unconsciously you will measure the force required for a motion and use enough, no more.

THE CANDY CORNER

The Secret of Success Told in a Paragraph.

Successful candy-making, if we are to believe the statements of acknowledged experts, depends on careful attention to a few simple principles.

These are said to insure satisfactory results applied to fudge or to the most delicate creams.

Summed up, the first essential is accuracy. Never guess at the proportions of the ingredients. Cleanliness to the point of chemical purity is a second requisite. White enameled cooking dishes and spotlessly clean wooden spoons are to be preferred, the former because they do not retain vegetable odors (from previous use), and the latter because the sugar mass is less likely to stick to wood than to granite or aluminum.

Butter Candles.

The simplest candles to make are those that are beaten after cooking. The process makes their structure granular. Fudges are in this class. But to have success with fudge it must be made in the right way.

Plain fudge requires two cups of white sugar to every cup of cream or milk, and a melted teaspoonful of butter is to be added to the mixture. Then the mass should be boiled to the soft ball stage, at which the professional candy-maker tells us, at 235 degrees. At this stage it should be removed from the fire and a piece of butter the size of a walnut should be added to it, and then it should be beaten until thick. While beating it add one teaspoonful of vanilla to the mixture. Pour the mass upon an oiled marble slab or platter to cool, marking it into squares before it gets too cold.

Chocolate fudge is made by adding two ounces of unwetted chocolate to the sugar.

Praline. This is to be made of powdered sugar and nut syrup. Two cups of powdered sugar, one cup of nut syrup and one-half of a cup of cream must be thoroughly mixed and then boiled to 235 degrees, or the soft ball stage. Then remove from the fire and beat until creamy, adding two cups of nut meats before the mixture hardens. Drop by spoonfuls in separate heaps upon a well-oiled marble slab, or upon waxed paper, to cool.

Plain nets of fine Brussels to the heavier coarse net from Brussels are eagerly sought for in the making of blouses.

Last year's gown can be rescued from its unfashionable lines. Make it over, using the many tiered tulle of pleated tulle.

The kimono style of sleeve is still in favor, as is the raglan, going up to the neck, with the tab effect repeated at the wrist.

Most of the collar used on the spring frocks are of linen or pleated. Grapes are tied at the side of back and when the long ends are omitted, a flat bow is used to clasp the divide in the front or back.

Colored tulle is being combined with the courage bouquet.

RECIPES AND REPLIES

Fruit Cake.

One pound sugar, one pound butter, one pound flour, three pounds currants, four pounds raisins, one pound figs, one pound almonds, two pounds citron, ten eggs, half-ounce mace, half-ounce cinnamon, one-fourth ounce cloves, one nutmeg, two wine glasses good brandy, a little rose water. Cream, butter and sugar; add beaten yolks, then flour, then beaten whites, then flour and fruit; lastly, brandy and rose water. Bake four hours. This recipe makes sixteen pounds. It can be divided.

Sour Apple Cake.

One cup of sugar, one-half cup of butter or lard, one teaspoonful of ground cinnamon, one-half teaspoonful of powdered cloves and nutmeg, one-half cup of chopped raisins. Mix all these ingredients except the raisins together. Dissolve a teaspoonful of baking soda in a little warm water and stir it into the cup of sour apple sauce. Beat until it foams, add it to the cake batter, stir in the raisins dredged with flour and add one and three-quarters cups of sifted flour. Bake in a loaf tin in a good oven for forty minutes, or until done through. Cover for the first fifteen minutes.

Ment Patties.

Make a rich pie crust, bake in galleys. You can prepare these for the guests and keep on hand. For the filling have one-quarter cup butter, hot in skillet. Into this stir two cups of finely chopped cold beef, one small onion, grated. Let brown; add a white sauce, or use cold gravy. Put alternate layers of the browned beef and sauce or gravy in the patty shells, sprinkle with cracker crumbs and a little grated cheese. Let get very hot in a quick oven and serve.

Croquettes.

Two cups of any left-over meat, one cup of cold mashed potatoes, one beaten egg, cracker crumbs to make the right consistency. Shape into oblong rolls, dip in beaten egg, roll in cracker crumbs and fry in deep fat to a rich brown.

Scalloped Meat.

Chop all scraps of meat; butter a deep baking dish; cover the bottom with cracker crumbs, then a layer of meat, salt, pepper, butter and a dash of catsup. Proceed in this way till the pan is full, having a layer of crumbs on top. Pour over all one pint of rich milk and bake thirty minutes.

Stuffed Yellow Turnip Cups.

Select three small yellow turnips of uniform size, wash and scrape thoroughly and bake until soft in a moderate oven. When done cut in half neatly and scoop out the inside. Mix two cups of soft bread crumbs with this with six level teaspoonsful of butter or bacon fat, two teaspoonsful of cream and three tablespoonsful of chopped English walnuts, one-half teaspoonful of salt and a dash of black pepper. Fill the shells, sprinkle a few bread crumbs over the top and put into oven until crumbs are lightly browned. Then serve with slices of whole wheat bread and butter, or with a rich cream dressing for dinner. Left-over mashed potatoes may be added to the mashed turnip if on hand.

Carrots Maitre D'Hotel.

Scrape a sufficient number of small-sized carrots, cut in half lengthwise and cook in boiling salted water until tender. Place in a saucepan with a tablespoonful of minced parsley and the juice of one lemon and a dash of pepper; a little sugar may be added if liked. Toss lightly over the fire until thoroughly heated, pour into a hot dish and serve.

Black bean soup is almost a meal in itself. Kosene oil will take paint stains on the hands.

MENU

Breakfast. Stewed Prunes Cereal Muffins Broiled Fresh Herring Coffee Luncheon. Fried Oysters Biscuits Lettuce Salad Tea Dinner. Cream of Celery Soup Baked Rockfish Creamed Potatoes Peas Turnip Sauce Cucumber and Onion Salad Coffee Fruit Gelatine

Baked Fish. Wipe dry, open the side and fill with high-top and butter for pork. Top and bake, basting well, serve whole with sliced lemon and parsley. Tomato sauce may be passed or brown gravy.

CHILDREN PREFER



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CONSISTORY IN ROME TO BE HELD IN MAY

Asserted That at Least Twelve Red Hats Will Be Bestowed.

BY LA MARQUE DE FONTENOY.

FROM Rome comes the announcement that Plus X. will hold a consistory in the early part of May, and the report is rumored to be exceptionally well informed Roman correspondent of the London Tablet, which is the official organ of the Roman Catholic Church in Great Britain, and in particular of the Cardinal Archbishop of Westminster.

While it is perfectly true that Cardinal Gibbons, Archbishop of Baltimore, Cardinal Donnelly, Archbishop of Boston, and Cardinal Bourne, Archbishop of Westminster, as well as Cardinal Amette, Archbishop of Paris, are due in Rome this year, for their regular triennial visit, the fact that they should all of them have been arranged to be in Rome either at the end of April or in the first days of May, tends to confirm the report that a consistory is then about to take place.

It is asserted that at least twelve red hats will be bestowed on that occasion, with a view to filling the many vacancies which have recently occurred in the Sacred College through death. In fact, the number of cardinals is now reduced to thirty-four, rather, fifty-five. For there is one cardinal who is reserved "in petto," that is to say, he has been duly created, but the Pope, for reasons of his own, declines to make his name known to the public. One considers to be a propitious omen.

There is much speculation as to what nationality the cardinal in petto belongs, and there are some who insist that he is an American prelate, either the Archbishop of Chicago or Bishop Kennedy, rector of the Sacred College at Rome, who would, in that event, become a Cardinal of the Curia, and be the special and resident representative of the American hierarchy in the Eternal City.

Colonel Lord Dees and his American wife, who is the daughter of George J. Gould, of New York, may be congratulated on having secured the lease of Moore Abbey, in Kildare. The ancestral home of Lord Drogheda (whose name should be pronounced Drow-eda), it has long been one of the grandest country seats in the country, owing to its proximity to the great military camp of the Curragh, which stands in the same relation to the army in Ireland as Aldershot does to the army in England. It is a grand old place, and has always been renowned for its hospitality.

It has belonged to the Moores ever since the reign of Queen Elizabeth, who presented a grant of the ancient and important Abbey of Mellifont, now Moore Abbey, to Sir Charles Moore, of Moore Place, in Kent, for his military services in the Emerald Isle. In fact, the first owner of the Moore family to be raised to the peerage—it was by James Moore, who was styled Lord Moore of Mellifont.

While the late Lord Drogheda was most hospitable, yet he had the curious idiosyncrasy of permitting nothing but pease to be served at dinner. The great warmth, nor is its aspect in the grate conducive to cheerfulness, and his amusing stories are told of how he would go to the kitchen and, in his portmanteau, to burn in their bedrooms, unbeknown to the owner of the house, while on one occasion, when the late Lord died, his luggage was being conveyed up to his room, one of his portmanteaux burst open and spilt a quantity of coal on the staircase, under the very eyes of his indignant host.

The present Lady Drogheda is a very beautiful woman, and has come before the public on several occasions, notably in connection with her experiments in aviation, under the name of Graham White. She was a Miss Kathleen Pelham Burns, of Prestonsfield, near Edinburgh. Just at present she is in the public eye as being the first London hostess to have several of the rooms of her town house in Wilton Crescent decorated according to Cubist ideas.

Thus, in the dining-room the ceiling is jet black, as is the floor, while the walls are paneled in black velvet. The molded cornice has an old-world effect, and the frieze is painted in greens and other tints being employed for the symbolic designs. There are vertical panels bearing a choice cubist pattern in vermilion inserted in the walls, and there are also vertical panels of silvered plate glass, the latter, ten or twelve in all, are only about three inches across, and an oblong chimney glass, in geometrical patterns, completes the more noticeable features of the room. There is nothing present in the decorations of the room, or of its furniture, to disturb the artist's theme. The effect is heightened by some Cubist paintings, in which Wyndham Lewis has depicted a "Laughing Woman," "The Afternoon of a Fawn" and other subjects.

At Berlin two royal crowns are now being completed by the court jeweler, according to the designs of the well-known heraldic expert, Professor Roessler, who likewise designed the new barbarian flag. These crowns are for King William of Wied and for his consort, are of gold set with turquoises of singular size and beauty, and resemble most other royal crowns, save in this, that, instead of being surmounted by a jeweled cross, the apex is formed by a jeweled star. It is the star that has always been one of the chief heraldic emblems of Albania, and, therefore, it does not offend the Mohammedan element, who would seriously object to the presence of a cross on the diadems of their King and Queen. King William has already one big mistake to his credit, namely, that of a piece of discourtesy to Emperor Nicholas of Russia. For, after being notified of his election by the great powers, he paid visits in turn to King George of England, to President Poincare, to King Victor Emmanuel, to the Kaiser and to Emperor Francis Joseph, neglecting to go to St. Petersburg. In fact, it was only on the very eve of his departure from Germany for Albania, and after the reception of Esad Pasha and of the Albanian delegation at his ancestral Castle of Wied, that William, in deference to remonstrances from the Kaiser, paid a hasty and tardy visit to St. Petersburg; a visit which had every

appearance of being a mere afterthought.

This is all the more unfortunate, since Russia has already viewed with marked disapproval the creation of an independent kingdom of Albania, under the auspices of the triple alliance, and would have preferred to see the country divided up between Montenegro, Serbia and Greece. Indeed, Russia's disapproval of the new condition of affairs in Albania constitutes a very serious peril to William of Wied, and an obstacle to the success of his enterprise.

The "Marronnier du Vingt-Mars"—the famous chestnut tree in the Tuilleries Gardens, in Paris—is due to put forth its first green leaves punctually to-day. This is the Napoleonic tree. There were leaves out on it on the 29th of March, 1811, when the King of Rome was born, as there were on the 20th of March, 1815, when Napoleon returned to Paris from Fontainebleau. The present King of the tree, which always puts out its leaves before any others in Paris, is ascribed by many to the fact that a large number of the famous Swiss Guard of King Louis XVI. were interned beneath it after the complete extermination of this corps, who fell fighting on August 10, 1793, on the occasion of the invasion of the Tuilleries by the Terrorists. And so it is to these defenders of the old regime that Bonaparte owes its new almost only remaining symbol of its virtue. (Copyright, 1914, by the Brentwood Company.)

HER EXPERIENCE GAINED ON TRIP

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Manhams, La.—Mrs. Liza Barber, of this town, who has returned from a trip in West and Middle Tennessee, has the following to say: "I have been on a trip in Middle and West Tennessee, where I found many ladies using Cardui, the woman's tonic. While traveling I took great pleasure in telling what it had done for me—I not only praised Cardui—but advised poor suffering women to take it. I know that Cardui cured me, and I believe it will do the same for other women."

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BUTTONHOLES

The Neatness and Trimness of a Garment Emphasized by Them. Buttonholes to look well should be placed a quarter of an inch from the edge and crosswise of the material.

Do not cut more than one hole at a time. Cut and work each one as you proceed. When a buttonhole is cut, cut the working thread around it carefully, drawing the needle and thread through it gently, so as not to stretch or fray it. Do not knot your silk or cotton, but let the end be out a couple of inches, turn it back and work it to give additional durability.

When the last stitch has been taken, put the needle down through the first stitch and anchor the thread securely with two buttonhole stitches. Cut it off close.

Always press buttonholes on the wrong side with a fairly hot iron, unless the material is liable to be injured.

Household Notes

Stains on mahogany may be removed by rubbing with a cloth dipped in a little oxalic acid and water. Rinse with cold water, dry, and polish with a soft cloth.

Keep a table with two shelves in the upper hall and keep on the top shelf all magazines, glasses, etc., that are to go upstairs, and on the lower shelf all that are to go downstairs.

To make orange butter icing, stir six ounces of butter with fourteen ounces of the icing sugar until it is the consistency of cream; add by degrees strong coffee to taste, spread between cakes like jam.

To remove paint stains on cotton or woolen material, rub with oil of turpentine, and then wash with soap suds. For old paint stains cover the marks with olive oil and then rub with commercial chloroform.

Delicious ratatouille is made by saving part of a white bread dough made with milk. Mix into it a beaten egg, one cup chopped raisins and two tablespoonsful of sugar. Form into a loaf, let rise and bake.

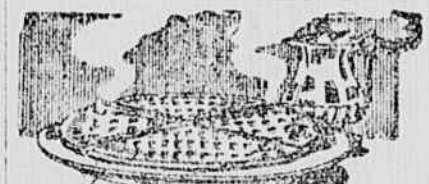
A delicious dessert is made of three eggs, the grated rind of one lemon and the juice of two, half an ounce of gelatine half a pound of sugar, half a glass of water. Soak the gelatine in the water, cream the yolks of eggs and sugar together, and add lemon juice and rind. Beat the white of eggs to a stiff froth, stir all together, and put in a glass dish to set, and cover with whipped cream.

Put the garbage can on wooden casters, and it will be found a saving of energy.

Add salt to starch water in winter, and it will prevent the starch from freezing. Add talcum powder in the sewing-room to use on the hands if they become sticky.

It is said that a raw potato rubbed on a griddle is as good as grease for frying cakes.

Hot sides and discarded pieces of tomato in the aluminous pan, and the pan will be beautifully cleaned.



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